

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently Amended) A food product: comprising a food and a physiologically compatible phospholipid-containing stabilizing matrix consisting of (i) a supporting material selected from the group consisting of ~~(un)modified~~ modified or unmodified carbohydrates, ~~(un)modified~~ modified or unmodified proteins, hydrophobic materials, ~~hydrophobic polymers~~, mineral components, and mixtures thereof, and (ii) $\geq 5\%$ by weight acetone-insoluble phospholipid components, based on the total matrix weight, as a bioactive component, the matrix stabilizing the phospholipid components as part of the matrix against hydrolysis and oxidation, wherein said matrix is represented by microcapsules having a diameter between 0.5 and 500 μm and is coated.
2. (Previously Presented) The food product as claimed in claim 1, wherein the food is in a form which is selected from the group consisting of a liquid, solid and semiliquid.
3. (Previously Presented) The food product as claimed in claim 2, wherein the food is selected from the group consisting of a tea, coffee, milk, mineral drink, soft drink, power drink, energy drink, a vegetable, fruit juice, bark juice, nectar, liquid spice, elixir, tonic, and beer.
4. (Previously Presented) The food product as claimed in claim 2, wherein the food is selected from the group consisting of a cereal product, a spice, an extract of a plant, fruit bark, a bar, pasta, sweet, slice and a soft product.

5. (Previously Presented) The food product as claimed in claim 2, wherein the food is a fermented milk product selected from the group consisting of butter, yogurt, cottage cheese, kumis, kefir, ready-to-use sauces, margarine, bread spread and creme.

6. (Currently Amended) A specialized food product comprising: a specialized food and a physiologically compatible phospholipid-containing stabilizing matrix consisting of (i) a supporting material selected from the group consisting of ~~(un)modified~~ modified or unmodified carbohydrates, ~~(un)modified~~ modified or unmodified proteins, hydrophobic materials, ~~hydrophobic polymers~~, mineral components, and mixtures thereof, and (ii) $\geq 5\%$ by weight acetone-insoluble phospholipid components, based on the total matrix weight, as a bioactive component, the matrix stabilizing the phospholipid components as a part of the matrix against hydrolysis and oxidation, wherein said matrix is represented by microcapsules having a diameter between 0.5 and 500 μm and is coated.

7. (Previously Presented) The specialized food product as claimed in claim 6, wherein the specialized food product is for tube feeding.

8. (Canceled)

9. (Previously Presented) The specialized food product as claimed in claim 6, wherein the matrix contains $\geq 15\%$ by weight acetone-insoluble phospholipid components, based on the total matrix weight, as the bioactive component.

10. (Previously Presented) The specialized food product as claimed in claim 9, wherein the matrix contains between 5 and 90% by weight acetone-insoluble phospholipid components, based on the total matrix weight.

11. (Previously Presented) The food product as claimed in claim 1, wherein the bioactive component in the matrix is selected from the group consisting of phosphatidyl serine, phosphatidyl choline, phosphatidyl ethanolamine, phosphatidyl inositol, phosphatidyl glycerol, lyso variants thereof, and sphingophospholipids.

12. (Canceled)

13. (Currently Amended) The food product as claimed in claim 1, wherein the modified or unmodified carbohydrates are selected from the group consisting of starch, starch esters, starch ethers, monosaccharides, disaccharides, sugar alcohols, glucose syrup, dextrans, a hydrocolloid of an alginate, a hydrocolloid of pectin, a hydrocolloid of chitosan, and cellulose.

14. (Currently Amended) The food product as claimed in claim ~~43~~ 1, wherein the modified or unmodified proteins are selected from the group consisting of plant protein, animal protein, microbial protein and mixtures thereof.

15. (Previously Presented) The food product as claimed in claim 14, wherein the proportion of supporting material is $\leq 95\%$ by weight based on the total weight of the matrix.

16. (Previously Presented) The food product as claimed in claim 15, wherein the total matrix has a diameter between 1.0 μm and 5.0 mm.

17. (Canceled)

18. (Previously Presented) The specialized food product as claimed in claim 10, wherein the matrix is spherical or has a lens shape.

19. (Canceled)

20. (Previously Presented) The specialized food product as claimed in claim 10, wherein the matrix includes a liquid.

21. (Previously Presented) The specialized food product as claimed claim 10, wherein the matrix is effective for delaying release of a material in a human gastric intestinal tract.

22. (Canceled)

23. (Previously Presented) A pharmaceutical preparation which is effective for treating conditions selected from the group consisting of elevated serum cholesterol levels diabetes symptoms, strengthening mental fitness, exercising tolerance and fitness, comprising the food claimed in claim 1.

24. (Previously Presented) A method for treating conditions selected from the group consisting of elevated serum cholesterol levels, diabetes symptoms, mental fitness, exercise tolerance and fitness in a human subject, comprising:

- a) providing food product as claimed in claim 1;
 - b) producing a pharmaceutical preparation comprising said food product; and
 - c) administering an amount of said pharmaceutical preparation to said subject
- which amount is effective for achieving beneficial results in treating the condition.

25. (Canceled)

26. (Previously Presented) The specialized food product as claimed in claim 10, wherein the matrix contains between 20 and 80 % by weight, based on the total matrix weight, the acetone-insoluble phospholipid components.

27. (Previously Presented) The specialized food product as claimed in claim 26, wherein the matrix contains between 40 and 70 % by weight, based on the total matrix weight, the acetone-insoluble phospholipid components.

28. (Previously Presented) The food product as claimed in claim 15, wherein the supporting material is between 30 and 80 % by weight based on the total weight of the matrix.

29. (Previously Presented) The food product as claimed in claim 16, wherein the total matrix has a diameter between 0.5 to 2.5 mm.

30. (Currently Amended) The food product as claimed in claim 1 wherein the hydrophobic materials are selected from the group consisting of waxes, triglycerides, lipids, polymers and mixtures thereof.

31. (Currently Amended) The specialized food product as claimed in claim 6 wherein the hydrophobic materials are selected from the group consisting of waxes, triglycerides, lipids, polymers and mixtures thereof.

32. (Previously Presented) The food product as claimed in claim 11 wherein the sphingophospholipid is sphingomyelin.

33. (Currently Amended) The food product as claimed in claim 14 wherein the modified or unmodified proteins are selected from the group consisting of zein, gluten, gelatin, casein, whey proteins, single cell proteins, proteins from algae, texturized proteins, and mixtures thereof.

34. (Currently Amended) A food product comprising: a food and a physiologically compatible phospholipid-containing stabilizing matrix comprising (i) a supporting material selected from the group consisting of ~~(un)modified~~ modified or unmodified carbohydrates, ~~(un)modified~~ modified or unmodified proteins, hydrophobic materials, ~~hydrophobic polymers~~, mineral components, and mixtures thereof, and (ii) $\geq 5\%$ by weight, based on the total matrix weight, an acetone-insoluble phospholipid component which phospholipid component is effective for acting as a bioactive component and the matrix stabilizing the phospholipid component as part of the matrix against hydrolysis and oxidation, wherein said matrix is represented by microcapsules having a diameter between 0.5 and 500 μm and is coated.

35. (Previously Presented) The food product as claimed in claim 34 wherein the matrix has $\geq 15\%$ by weight, based upon the total matrix weight, of the acetone-insoluble phospholipid component.

36. (Currently Amended) A food product comprising a food and a physiologically compatible phospholipid-containing stabilizing matrix comprising (i) a supporting material selected from the group consisting of ~~(un)modified~~ modified or unmodified carbohydrates, ~~(un)modified~~ modified or unmodified proteins, hydrophobic materials, ~~hydrophobic polymers~~, mineral components, and mixtures thereof, and (ii) $\geq 5\%$ by weight based on the total matrix weight, the phospholipid component effective for acting as a bioactive component, the matrix stabilizing the phospholipid components as part of the matrix against hydrolysis and oxidation, wherein said matrix is represented by microcapsules having a diameter between 0.5 and 500 μm and is coated.

37. (Previously Presented) The food product as claimed in claim 36 wherein the matrix has $\geq 15\%$ by weight acetone-insoluble phospholipid components, based upon the total matrix weight.

38. (Currently Amended) A food product: comprising a food and a physiologically compatible phospholipid-containing stable matrix consisting of a supporting material and one or more acetone-insoluble phospholipid components, the supporting material selected from the group consisting of unmodified carbohydrates, modified carbohydrates, unmodified proteins, modified proteins, hydrophobic materials, ~~hydrophobic polymers~~, mineral components, and mixtures thereof, the matrix comprising $\geq 5\%$ by weight, based upon the total matrix weight, acetone-insoluble phospholipid component, the phospholipid component effective as a bioactive component which provides a biological effect upon consumption, and the matrix effective for stabilizing the phospholipid component which is a part of the matrix against hydrolysis and oxidation, wherein said matrix is represented by microcapsules having a diameter between 0.5 and 500 μm and is coated.

39. (Previously Presented) The food product as claimed in claim 38, wherein the phospholipid component of the matrix is selected from the group consisting of phosphatidyl serine, phosphatidyl choline, phosphatidyl ethanolamine, phosphatidyl inositol, phosphatidyl glycerol, lyso variants thereof, and sphingolipids.

40. (Currently Amended) The food product as claimed in claim 39, wherein the unmodified proteins or the modified proteins are selected from the group consisting of zein, gluten, gelatin, casein, whey proteins, single cell proteins, proteins from algae, texturized proteins, and mixtures thereof.

41. (Currently Amended) The product as claimed in claim 39, wherein the hydrophobic materials are selected from the group consisting of waxes, triglycerides, lipids, polymers and mixtures thereof.

42. (Currently Amended) The food product as claimed in claim 39, wherein the unmodified carbohydrates or the modified carbohydrates are selected from the group

consisting of starch, starch esters, starch ethers, monosaccharides, disaccharides, sugar alcohols, glucose syrup, dextrins, a hydrocolloid of an alginate, a hydrocolloid of pectin, a hydrocolloid of chitosan, cellulose and mixtures thereof.

43. (Currently Amended) A food product: comprising a food and a physiologically compatible phospholipid-containing stable matrix consisting of a supporting material and one or more acetone-insoluble phospholipid components, the supporting material selected from the group consisting of unmodified carbohydrates, modified carbohydrates, unmodified proteins, modified proteins, hydrophobic materials, ~~hydrophobic polymers~~, mineral components, and mixtures thereof, the matrix comprising ≥ 5 % by weight, based upon the total matrix weight, acetone-insoluble phospholipid component, the phospholipid component effective as a bioactive component which provides a biological effect upon consumption, and the matrix effective for stabilizing the phospholipid component against hydrolysis and oxidation, wherein said matrix is represented by microcapsules having a diameter between 0.5 and 500 μm and is coated, the carbohydrates selected from the group consisting of starch, starch esters, starch ethers, monosaccharides, disaccharides, sugar alcohols, glucose syrup, dextrins, a hydrocolloid of an alginate, a hydrocolloid of pectin, a hydrocolloid of chitosan, cellulose and mixtures thereof, the phospholipid component of the matrix selected from the group consisting of phosphatidyl serine, phosphatidyl choline, phosphatidyl ethanolamine, phosphatidyl inositol, phosphatidyl glycerol, lyso variants thereof, and sphingophospholipids, the proteins selected from the group consisting of zein, gluten, gelatin, casein, whey proteins, single cell proteins, proteins from algae, texturized proteins, and mixtures thereof, and the the hydrophobic materials selected from the group consisting of waxes, triglycerides, lipids, and mixtures thereof.

44. (Currently Amended) A food product: comprising a food and a physiologically compatible phospholipid-containing stabilizing matrix consisting of (i) a supporting material selected from the group consisting of ~~(un)modified~~ modified or unmodified

carbohydrates, ~~(un)modified~~ modified or unmodified proteins, hydrophobic materials, ~~hydrophobic polymers~~, mineral components, and mixtures thereof, (ii) bioactive substances selected from the group consisting of amino acids, vitamins, polyphenols, carbohydrates, lipids, trace elements, and mineral substances and (iii) $\geq 5\%$ by weight acetone-insoluble phospholipid components, based on the total matrix weight, as a bioactive component, the matrix stabilizing the phospholipid components as a part of the matrix against hydrolysis and oxidation, wherein said matrix is represented by microcapsules having a diameter between 0.5 and 500 μm and is coated.

45. (New) The food product of claim 1, wherein the microcapsule is coated in a natural vegetable fat coating.

46. (New) The specialized food product of claim 6, wherein the microcapsule is coated in a natural vegetable fat coating.

47. (New) The food product of claim 34, wherein the microcapsule is coated in a natural vegetable fat coating.

48. (New) The food product of claim 36, wherein the microcapsule is coated in a natural vegetable fat coating.

49. (New) The food product of claim 38, wherein the microcapsule is coated in a natural vegetable fat coating.

50. (New) The food product of claim 43, wherein the microcapsule is coated in a natural vegetable fat coating.

51. (New) The food product of claim 44, wherein the microcapsule is coated in a natural vegetable fat coating.